

■ ELECTRIC PASTRY PRESS

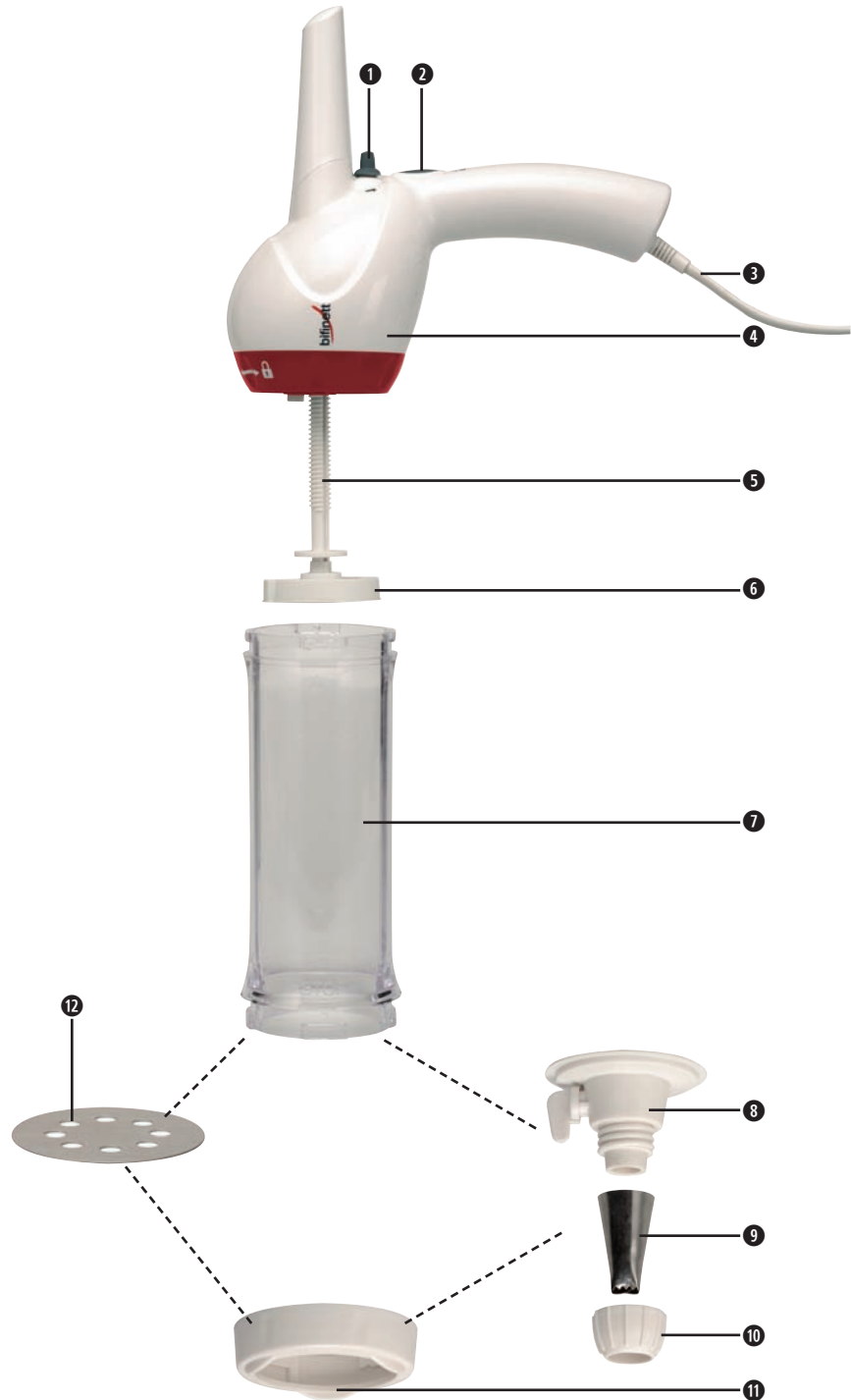


KH 1191



ELECTRIC PASTRY PRESS

Operating instructions



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Read these operating instructions carefully before using the appliance for the first time and preserve this manual for later reference. Pass this manual on to whoever might acquire the appliance at a future date.

ELECTRIC PASTRY PRESS KH 1191

Safety instructions

To avoid potentially fatal electric shocks:

- The voltage of the power source must match the details given on the plate affixed to the appliance.
- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.
- Do not expose the appliance to rain and never use it in a humid or wet environment. Ensure that the cable never gets damp or wet while the appliance is in use.

To avoid the risks of fire or injuries:

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Ensure that the power plug is quickly accessible in cases of danger, and that there is no danger of tripping over the cable.

Tips for safety:

- In cases of danger, immediately remove the electrical plug from the socket.
- Never use the appliance for purposes other than those for which it was designed.
- Do not use the appliance outdoors.
- Always be attentive! Always pay attention to what you are doing and act with common sense. Never use the appliance when you are distracted or don't feel well.
- Ensure that the appliance is correctly and completely assembled before taking it into use.
- Remove the plug from the socket if the appliance is not being used, when removing components and for cleaning.


Intended usage

The Biscuit Shaper KH 1191 is intended for the shaping of biscuits and for decorating cakes etc. It is intended exclusively for private, not commercial, applications.

Package contents

Electrical Biscuit Shaper KH 1191
12 Motif discs
8 Nozzles
Operating instructions

Technical data

Mains voltage: 220 - 240 V ~ 50Hz
Power rating: 12 W
Continuous
operating time: 1 Minute
Protection class: II 

CO Time

The CO Time (Continuous Operation Time) details how long an appliance can be operated without the motor overheating and becoming damaged. After the appliance has run for this period it must be switched off until the motor has cooled itself down.

Appliance description

- ❶ Direction switch
- ❷ Start switch
- ❸ Power cable with power plug
- ❹ Motor unit
- ❺ Threaded rod
- ❻ Pusher
- ❼ Container
- ❽ Nozzle adapter with seal
- ❾ Nozzles
- ❿ Adapter lock
- ⓫ Lock ring
- ⓬ Motif discs

Before the first use

Take the Biscuit Shaper and all accessories from the packaging and remove all packaging material. Clean all of the components as described in the section „Cleaning and care“.

Assembling the Biscuit Shaper

i Note:

Remove the power plug ❸ from the wall socket before assembling accessories.




Inserting the threaded rod with pusher

1. Place the end of the threaded rod ❺ in the motor unit ❹. Ensure that the pins inside the motor unit ❹ engage with the guide rails on the threaded rod ❺.
2. Slide the threaded rod ❺ with the pusher ❻ as far as it will go into the motor unit ❹.

Assembling the container


i Note:

The container ❼ must be fitted, otherwise the Biscuit Shaper will not function!

1. Slide the container ❼ over the pusher ❻ such that the guide rails inside the container ❼ engage in the in notches on the pusher ❻.
2. Place the container ❼ on the motor unit ❹ so that the arrow on the container ❼ points to the open lock  on the motor unit ❹.
3. Turn the container ❼ until the arrow on the container points to the closed lock  on the motor unit ❹.
4. Insert the power plug ❸ into a wall socket.
5. Place the direction switch ❶ onto the arrow pointing downwards .
6. Press and hold the start button ❷ until the pusher ❻ has returned itself to the MAX marking.
7. Remove the power plug ❸ from the wall socket.

Assembling motif discs

When the pusher ❻ and container ❼ are assembled:

1. Select the desire motif disc ❷.
2. Place the motif disc ❷ into the lock ring ❶.
3. Place the lock ring ❶ with the motif disc ❷ onto the container ❼.
4. Turn the lock ring ❶ in the direction of the arrow until it engages .

Assembling the nozzles

When the pusher **6** and container **7** are assembled:

1. Place the nozzle adaptor **8** into the lock ring **11**. The thread must point outwards.
2. Place the lock ring **11** with the nozzle adaptor **8** onto the container **7**.
3. Turn the lock ring **11** in the direction of the arrow until it engages **10**.
4. Select a nozzle **9**.
5. Place the nozzle **9** on the nozzle adapter **8**.
6. Screw the adapter lock **10** over the nozzle **9** on the nozzle adapter **8**.
7. Adjust the lock device on the nozzle adaptor **8** to "CLOSE".

Filling the container

i The pastry to be processed must be at room temperature. If it is too soft, place it in the refrigerator for a short time.

1. Turn the container **7** so that the arrow points to the open lock **10**.
2. Remove the container **7** from the motor unit **4**. Leave the threaded rod **5** with the pusher **6** in the motor unit **4**.

i Tip:

If need be, moisten the inner surface of the container **7** with water before filling it with pastry. Doing so helps avoid having the pastry stick to the inner surfaces of the container **7**.

3. Shape the pastry / decorating mixture to a roll. This permits easier filling. Fill the container **7** with this pastry roll.

i Note:

Fill the container **7** at the most to the MAX marking. Process the pastry straight away.

4. Place the container **7** onto the motor unit **4** as described in the chapter "Assembling the container".
5. Insert the power plug **3** into a wall socket. The Biscuit Shaper is now ready for use.

Shaping biscuits

i Tips:

- use exclusively the motif discs **12** for shaping the biscuits.
- Line the baking tray with baking paper. Do not use Teflon, fats or oil paper, as the biscuits then do not keep their shape.
- Ensure that the lock ring **11** sits firmly on the container **7** and that the container **7** is correctly mounted on the motor unit **4** before you switch the appliance on.

1. Place the direction switch **1** onto the arrow pointing upwards **11**.
2. Direct the biscuit shaper over the baking tray.
3. Press on the start switch **2** until the first biscuit has been formed.
4. Release the start switch **2** and direct the biscuit shaper at another position. How long you must press the start switch **2** is dependant on the desired size and shape of the biscuit. If you press the start switch **2** only shortly, you will form a small biscuit. The longer you press the start switch **2**, the larger the biscuit will be.
5. Repeat the steps until you have shaped a sufficient number of biscuits.

i Note:

Should the pastry be too sticky, place it in the refrigerator for 15 minutes.

Adding decorations

i *Tips:*

- Use the nozzles **9** exclusively for shaping fluid-like substances, such as whipped cream.
- The decoration substance must have a soft and creamy consistency, otherwise it will block the nozzle **9**.
- Press the start switch **2** only shortly to start with, to see how the substance responds. It can happen that the substance may continue to flow out for a short time.

1. Place the direction switch **1** onto the arrow pointing upwards **↑**.
2. Place the lock device on the nozzle adaptor **8** onto "OPEN".
3. Hold the Biscuit Shaper at a slight angle.
4. Press the start switch **2**.
5. As soon as the decorative substance starts to flow from the nozzle **9**, move the Biscuit Shaper in accord with the decorative design you wish to create.

i *Note:*

Should the pusher **6** block during use, it could be that the substance or the pastry is too firm. Remove all of the substance resp. the pastry and, if possible, blend some fluids into it.

Refilling with pastry or decorative mixture

1. Place the direction switch **1** onto the arrow pointing downwards **↓**.
2. Press and hold the start button **2** until the pusher **6** has returned itself to the MAX marking.

⚠ *Danger!:*

Remove the plug **3** from the wall socket before refilling the container.

i *Note:*

Should the threaded **5** rod not retract, first remove the lock ring **11** and, whilst holding the start switch **2** pressed down, lightly push the threaded rod **5** to the rear.

3. Remove the lock ring **11**.

i *Note:*

If need be, dismantle the container **7** and remove the remaining pastry. If necessary, also remove any pastry that may have collected behind the pusher **6**.

⚠ *Danger!:*

The motor unit **4** may NOT be submerged in water. If necessary, it can be wiped clean with a moist cloth.

4. Clean the parts that may be covered with pastry and dry them well. (see chapter "Cleaning and care")
5. Fill the Biscuit Shaper with pastry or the decorative substance, reassemble the Biscuit Shaper as described and continue.

Disassembly of the Biscuit Shaper

1. Place the direction switch ❶ onto the arrow pointing upwards ↑.
2. Press and hold the start button ❷ until the threaded rod ❸ has completely extended itself outwards.

Danger!:

Remove the power plug ❸ from the wall socket before disassembling the appliance.

3. Unscrew the lock ring ❹.
4. Turn the container ❺ so that the arrow is directed at the open lock ❻.
5. Loosen the container ❺ from the motor unit ❷. The threaded rod ❸ with pusher ❹ can now also be dismantled.

Tips

- If need be, remove residues from the Biscuit Shaper with a knife, pastry scraper or similar.
- The consistency of the pastry or the decorative substance should be such that it easily flows from the motif discs ❻ or nozzles ❽ and remains affixed onto the baking paper or the item being decorated.
- Should the appliance refuse to start, it could be that the pastry or the decorative substance is too firm or that the container ❺ is not correctly attached to the motor unit ❷.
- If the pastry is too firm to be processed, knead in some egg yolk or mix in some fluids.
- Biscuit pastry that has lain in the re-frigerator can become too firm for processing.
- Should the pastry to be processed be too soft, lay it in the refrigerator for approx. 15 minutes or knead in a little more flour.
- If the biscuit pastry contains finely ground constituents (e.g. nuts or almonds), select a motif disc ❻ with larger openings.

- With some pastries and motif discs it is better to work quickly, with others, better to work slowly.
- Simply use trial and error until you can produce biscuits that match your expectations.
- If you want to use various motif discs and nozzles, first of all use all of the currently filled pastry or decorative substance. Change the motif discs and nozzles when you refill the Biscuit Shaper.

Cleaning and care

Danger!:

Remove the plug ❸ from the wall socket before cleaning the appliance.

As it is difficult to remove dried-on pastry remains, always clean the Biscuit Shaper and the motif discs employed ❻ directly after use.

Danger!:

The motor unit ❷ may NOT be submerged in water. If necessary, this can be wiped clean with a moist cloth.

Do not use sharp or abrasive objects for cleaning. Do not use aggressive or chemical cleaning agents.

Dismantle the Biscuit Shaper completely.

You can clean all parts, except the motor unit ❷, in the dishwasher or in a mild soapy water. All parts, except the motor unit ❷, are dishwasher proof.

Disposal



Do not dispose of the appliance in your normal domestic waste. This product is subject to the European guideline 2002/96/EC.

Dispose of the appliance through an approved disposal centre or at your community waste facility.

Observe the currently applicable regulations.

In case of doubt, please contact your waste disposal centre.



Dispose of all packaging materials in an environmentally responsible manner.

Warranty & Service

The warranty for this appliance is for 3 years from the date of purchase. This appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase date. Should a claim need to be made under the warranty, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers ONLY claims for material and manufacturing defects, not for wearing or consumable or for damage to fragile components. This product is for private use only and is not intended for commercial applications.

The warranty will become void in the event of abusive and improper handling, use of force and internal tampering not carried or approved by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

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Recipes

You can process commercially available ready-made pastry with the Biscuit Shaper.

Biscuits 1

Ingredients:

150 g butter
100 g powdered sugar
1 Pkt vanilla sugar
1 egg white
200 g plain flour (Type 405)
1 pinch salt

- Whip the butter until foamy, blend in the sugar, vanilla sugar and the unbeaten egg white, then stir the mixture with a hand mixer for about 8 minutes.
- Blend in the flour, then fill the pastry into the Biscuit Shaper.
- Cover a baking tray with baking paper. Make small biscuits on the tray with the Biscuit Shaper.
- Bake in a convection oven for 12-15 minutes at 175-190 °C.
- The edges should be golden brown. Allow the biscuits to cool on the baking tray.

Tip: Melt some plain cooking chocolate in a bain-marie. Spread a teaspoonful of chocolate onto the cooled biscuits and decorate them with a half of a walnut.

- i** Depending on the size of the biscuits, the baking times can vary.

Biscuits 2

Ingredients:

125 g butter
125 g powdered sugar
1 Pkt vanilla sugar
1 egg
1 egg white
250 g plain flour (Type 405)
1 pinch salt

- Whip the butter, sugar, vanilla sugar, salt, egg and egg white until foamy, blend in the flour.
- Cover a baking tray with baking paper. Make small biscuits on the tray with the Biscuit Shaper.
- Bake in a convection oven for 12-15 minutes at 175-190 °C.
- Dip the biscuits in molten cooking chocolate.

Tip: For darker biscuits, substitute 30 gr of cocoa for the vanilla sugar. Dispense with the salt and add 1 dessertspoon of water instead.

- i** Depending on the size of the biscuits, the baking times can vary.